



via baci dinner

ITALIAN BISTRO

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appetizers

Soup • today's house-made selection 3.99

! **Spinach-Artichoke Dip** • savory and hot, with via baci bread 8.99

Hummus • a classic, with via baci herb bread, carrots, celery, or a mix 7.99

Cheese Garlic Bread • brushed with garlic herb oil and topped with melted fresh mozzarella cheese 5.99

Bruschetta Rustica • chopped fresh tomato, garlic, basil 5.99

! **Wood-Fired Mussels** • plenty to share, in a white wine, butter and fresh herb broth with garlic bread for dipping 10.99

Fontina Cheese Dip • hot from the oven with garlic bread 8.99

Skillet Seared Shrimp • roasted olives, artichokes and a tomato dill sauce 9.99

Spinach Ricotta Pinwheels • back by popular demand 8.99

Ricotta Stuffed Portabella • oven roasted, drizzled with balsamic syrup 6.99

Via Baci Herb Bread • half 2.99 / whole 5.49

salads served with via baci herb bread

Mixed Greens • fresh baby greens and arugula, fresh tomatoes, toasted pine nuts, balsamic vinaigrette 2.99 side / 6.99 entrée

Caesar • crisp romaine, parmigiano reggiano, shaved parmigiano, caesar dressing 2.99 side / 6.99 entrée

Caprese • sliced fresh mozzarella, fresh tomatoes, fresh basil, mixed greens and arugula, balsamic vinaigrette 8.99

! **Via Baci** • chopped romaine, oven roasted turkey, fresh basil, fresh tomato, garbanzos, scallions, fresh mozzarella, caesar dressing 9.99

! **Sliced Angus Sirloin** • 30-day aged for premium tenderness and flavor, wood-roasted and sliced, over mixed greens with diced egg, capers, scallions, tomatoes, house dijon ranch dressing 12.99

Gorgonzola Rustica • crisp romaine, sliced apples, roasted walnuts, fresh tomatoes, gorgonzola, balsamic vinaigrette 8.99

Antipasto • crisp romaine, baby greens, provolone, fresh mozzarella, salami, pepperoni, black and green olives, pepperoncini, roasted red peppers, garbanzos, fresh tomatoes and balsamic vinaigrette 9.99

Spinach • tossed with baby greens, artichoke hearts, roasted asparagus, crimini mushrooms, tomatoes, scallions, goat cheese, tomato dill vinaigrette 8.99

Tuna • pepper seared steak, mixed greens tossed with artichokes, pepperoncini, fresh tomatoes and olives, light lemon vinaigrette 13.49

pastas served with via baci herb bread

Spaghetti San Marzano • lite fresh tomato sauce with garlic, fresh basil, fresh oregano and extra virgin olive oil 9.49

Three Meat Lasagna • fresh mozzarella cheese, provolone and spicy fennel sausage, ground beef and pork, smothered with our san marzano tomato sauce 14.99

! **Pumpkin Ravioli** • fresh sage and brown butter sauce with garlic, shallots, tomatoes and toasted pistachios 15.49

Four Cheese Ravioli • tossed with a creamy tomato sauce 15.49

Bolognese • rich meat ragu with thick pasta ribbons 13.99

! **Chicken Cavatappi** • herb roasted, sliced and tossed with bacon, tomatoes, garlic and chives in a rich cheddar-parmigiano sauce 14.99

Clam Linguine • garlic, olive oil and tomatoes 15.49

Chicken Parmesan • over pasta aglio y olio 15.49

a la carte add to your salad or entree

- + 1.25 marinated white anchovies
- + 2.50 spicy fennel sausage (via baci original recipe)
- + 3.00 hand-formed meatballs (2)
- + 3.29 sliced rosemary chicken breast
- + 4.99 sliced angus top sirloin, gulf shrimp or salmon
- + 4.99 pepper seared tuna

50% off select Wines!
All Day Tuesday & Thursday

! item is a via baci favorite!

Ask about our gluten-free and whole wheat options.

oven fired entrées

served with via baci herb bread

! **Rosemary Chicken** • herb marinated and roasted in our wood oven, served over aglio y olio, or with a side salad 12.99

Mediterranean Shrimp • cast iron pot-fired, shrimp, capers, lemon zest, grape tomato and fresh garlic tossed with angel hair pasta 16.49

! **Wood Roasted Salmon** • over mixed baby greens with roasted asparagus, marinated tomatoes and sweet balsamic syrup 16.99

Chicken Marsala • pan roasted with crimini mushrooms, over pasta aglio y olio 13.99

Oven Roasted Boneless Pork Chop • with herbed roasted potatoes, caramelized onions and salsa verde 16.99

Via Baci Cioppino (cha-pee-noh) • shrimp, mussels, clams, fennel sausage, chicken, pasta, savory tomato broth, spicy garlic aioli 17.49

Vegetable Angel Hair • cast iron pot-fired, crimini mushrooms, spinach, artichoke hearts, asparagus, white wine, olive oil, garlic, fresh herbs, spicy red pepper, lemon, white wine 12.99

Eggplant Parmesan • crispy breaded slices of fresh eggplant layered between san marzano tomato sauce, fresh mozzarella and parmigiano reggiano 16.99

pizzas

why is via baci pizza so good... and unique? we are passionate about our food. we make an authentic neapolitan pizza with hand pressed thin crusts, we import our flour direct from the vesuvius valley in italy, and we make our own mozzarella right here - every day!

! **Margherita Classico** • san marzano tomato sauce, house-made mozzarella, fresh basil 10.99

Chicken Bianco • oven-roasted rosemary chicken, goat cheese, house-made mozzarella, marinated black olives, sun dried tomatoes, scallions and fresh grape tomatoes 13.99

Ai Quattro Formaggi • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, gorgonzola, provolone, goat cheese, fresh herb mix 12.49

Palermo • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, white anchovies, capers, black and green olives, caramelized onion, our herb mix 13.99

Adriatico • fresh herb garlic infused extra virgin olive oil, house-made mozzarella, artichoke hearts, roasted garlic, fresh tomatoes, toasted pine nuts, fresh herb mix 13.99

Vesuvius • san marzano tomato sauce, house-made mozzarella, spicy fennel sausage, crimini mushrooms, caramelized onions, fresh oregano 12.99

Pepperoni • san marzano tomato sauce, house-made mozzarella, pepperoni, fresh oregano 11.99

Funghi • san marzano tomato sauce, house-made mozzarella, crimini mushrooms, roasted garlic, fresh oregano 12.49

! **Enzo** • san marzano tomato sauce, house-made mozzarella, salami, spicy fennel sausage, pepperoni, caramelized onions, fresh oregano 13.99

Melanzana • san marzano tomato sauce, house-made mozzarella, grilled eggplant, sun dried tomatoes, roasted red peppers and garlic, caramelized onions, oregano 12.99

Diavolo • spicy hot with san marzano tomato sauce, house-made mozzarella, sopressata salami, pepperoni, pepperoncini, spicy red pepper, fresh basil 13.49

! **Prosciutto e Rucola** • san marzano tomato sauce, house-made mozzarella, fresh basil, arugula, prosciutto, shaved parmigiano 13.99

Fig Prosciutto Pizza • extra virgin olive oil, mozzarella, mascarpone and fontina and fig jelly topped with arugula and prosciutto 13.99

Design Your Own Pizza • choose bianco or margherita style for 10.99. add any of our great toppings to make it yours

Or Make it a Calzone • choose any of the above pizzas, we'll add ricotta and fontina cheeses and turn it into a calzone for an extra 2.00 • or feel free to design your own calzone

Meats 1.50 each • pepperoni, sopressata salami, spicy sausage, marinated anchovies, prosciutto (added after baking) + 3.29 rosemary chicken breast

Cheeses 1.25 each • fresh mozzarella, gorgonzola, pecorino romano, goat cheese, provolone, parmigiano reggiano, ricotta, fontina (added after baking)

Vegetables 1.25 each • artichoke hearts, pepperoncini, roasted red peppers, sun dried tomatoes, capers, saracen black olives, mediterranean green olives, grilled eggplant, sauteed crimini mushroom, toasted pine nuts, baby arugula (added after baking)

More Vegetables & Herbs .75 each • fresh tomatoes, roasted garlic, caramelized onions, basil, oregano, fresh herb mix with rosemary and italian parsley (all fresh herbs added after baking)